

# Viking Pale Ale Marynka/Styrian

---

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **31**
- SRM **3.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	6.5 %
Boil	Extra Styrian Cardinal	15 g	30 min	8.7 %
Boil	Extra Styrian Cardinal	15 g	15 min	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	200 g	Boil	60 min